



**PRODUCT MANUAL FOR CASHEW KERNELS  
ACCORDING TO IS 7750 : 2013**

*This Product Manual shall be used as reference material by all Regional/Branch Offices & licensees to ensure coherence of practice and transparency in operation of certification under Scheme-I of Bureau of Indian Standards (Conformity Assessment) Regulations, 2018 for various products. The document may also be used by prospective applicants desirous of obtaining BIS certification licence/certificate.*

1.	<b>Product</b>	:	IS 7750 : 2013
	<b>Title</b>	:	Cashew - Kernels
	<b>No. of Amendments</b>	:	NIL
2.	<b>Sampling Guidelines:</b>		
a)	<b>Raw material</b>	:	Not applicable
b)	<b>Grouping guidelines</b>	:	Please refer <u>ANNEX – A</u>
c)	<b>Sample Size</b>	:	500 grams approx
3.	<b>List of Test Equipment</b>	:	Please refer <u>ANNEX – B</u>
4.	<b>Scheme of Inspection and Testing</b>	:	Please refer <u>ANNEX – C</u>
5.	<b>Possible tests in a day:</b>		
	i. General characteristics ii. Visual examination iii. Freedom from moulds, Insects, etc. iv. Extraneous matter v. Extraneous vegetable matter vi. Acidity vii. Moisture content viii. Grades		
6.	<b>Scope of licence:</b>		
	Licence is granted to use Standard Mark for the product as per IS 7750 : 2013 with the following scope:		
	<b>Name of the product</b>	:	Cashew Kernels
	<b>Grades</b>	:	White Wholes of grades – Scorched Wholes of grades - Dessert Wholes of grades – White Pieces of grades – Scorched Pieces of grades – Dessert pieces of grades -

**ANNEX-A**  
**TO PRODUCT MANUAL FOR CASHEW KERNELS**  
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**GROUPING GUIDELINES**

Cashew Kernels are categorized into the following based on its colour, Size and Shape. Based on Colour of the kernels, Cashew is divided into three categories:

Basis of Categorization	Varieties
Colour	White, Scorched or Dessert; <b>White being considered superior to Scorched and Dessert and Scorched is considered superior to Dessert.</b>
Shape	Whole, Pieces (Pieces are further sub-divided into Splits, Butts, Large Pieces, Small Pieces, Baby bits etc.) <b>Whole is considered Superior to Pieces</b>
Grade	As mentioned within the respective tables at Annex-A of IS 7750

Based on the above consideration, the following sampling guidelines are proposed:

- 1) One sample of any grade of Cashew Kernels may be drawn to cover all other grades within the category as given in the respective tables in Annex-A of IS 7750.
- 2) If White variety of kernel is tested, then Scorched and Dessert varieties may be covered in the scope of licence. Similarly, if Scorched variety is tested then Dessert variety may also be covered in the scope of licence.
- 3) For covering different shapes, if whole kernels are tested then pieces within the same colour category may be covered in the scope of the licence.

**Example :**

- a) If any one grade of white whole kernels (Table A-1) is tested and found conforming, then all the other varieties may be covered in the scope of the licence.
- b) If any one grade of scorched whole kernels (Table A-2) is tested and found conforming, then all other varieties under Scorched and Dessert category for all grades (Tables A-2, A-3, A-5 and A-6) are to be covered in the scope of licence.
- c) If any one grade of White Pieces of kernels are tested and found conforming (Table A-4), then other types of cashew pieces (Table A-5 and A-6) may also be covered in the scope of licence.
- d) If any one grade of Scorched Pieces of kernels are tested and found conforming (Table A-4), then other types of cashew pieces (Table A-5 and A-6) may also be covered in the scope of licence..

**ANNEX B**

**TO PRODUCT MANUAL FOR CASHEW KERNELS  
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**List of Test Equipment**

*Major test equipment required to test as per the Indian Standard*

<b>Sl. No.</b>	<b>Tests used in with Clause Reference</b>	<b>Test Equipment</b>
1.	General Characteristics, (Cl 3.1), Visual Examination (Cl 3.2), Freedom From Moulds, Insects etc. (Cl. 3.3) and Extraneous Matter (Cl 3.4)	Magnifying Glass
2.	Extraneous Vegetable Matter (Cl 3.5) (Clause 4 of IS 1797)	Weighing Balance, Hot Air Oven, Watch Glass
3.	Acidity (Cl 3.6) (Annex B of IS 16117)	Conical Flask, Phenolphthalein, Sodium Hydroxide, Ethyl Alcohol, Petroleum Ether or any other suitable solvent, Soxhlet Apparatus, steam bath or water bath and thimbles made from ashless and non – absorbent filter paper
4.	Moisture Content (Cl 3.7) (Appendix A of IS 4624)	Grinder, IS Sieve 250 Micron, Glass Bottle with stopper, Aluminium Disc, Analytical Balance (Least count = 0.0001g), Hot Air Oven,
5.	Grading (Cl 3.9) (Annex A of IS 7750)	Electronic Weighing Balance of range up to minimum 750g and least count of at least 1g

**The list above is indicative only and may not be treated as exhaustive**

**ANNEX C**

**SCHEME OF INSPECTION AND INSPECTION FOR CASHEW KERNELS  
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**1. LABORATORY**-A laboratory shall be maintained which shall be suitably equipped (as per the requirement given in column 2 of Table 1) and staffed, where different tests given in the specification shall be carried out in accordance with the methods given in the specification.

**1.1** The manufacturer shall prepare a calibration plan for the test equipment.

**2. TEST RECORDS**-The manufacturer shall maintain test records for the tests carried out to establish conformity.

**3. PACKING AND MARKING**-The Standard Mark as given in Schedule of the licence shall be stenciled/printed on each container of Cashew Kernels or printed on the labels applied to the container, as the case may be, provided always that the material in each container to which this mark is thus applied conforms to every requirement of the specification.

**3.1 Packing** – Cashew kernels should be packed in new, clean, dry and leak-proof containers and the containers shall be securely closed and sealed in such a manner that the cashew kernels remain in an inert atmospheric conditions inside the container.

**3.2 Marking** – Each container of cashew kernels shall be marked with the particulars as mentioned clause 4.2.1. In addition, the following details shall be mentioned on each container legibly and indelibly:

a) BIS Licence No. CM/L.

b) BIS website details i.e –“For details of BIS Certification please visit [www.bis.gov.in](http://www.bis.gov.in)”

**4. CONTROL UNIT** - For the purpose of this Scheme, all the cashew kernels of one grade obtained after roasting in a batch shall constitute a Control Unit.

**5. LEVELS OF CONTROL**-The tests as indicated in column 1 of Table 1 and the levels of control in column 3 of Table 1, shall be carried out on the whole production of the factory which is covered by this plan and appropriate records maintained in accordance with paragraph 2 above.

**5.1** All the production which conforms to the Indian Standards and covered by the licence should be marked with Standard Mark.

**6. REJECTION**-Disposal of non-conforming product shall be done in such a way so as to ensure that there is no violation of provisions of BIS Act, 2016.

TABLE 1 LEVELS OF CONTROL

(1)				(2)	(3)		
Test details				Test equipment requirement R: required (or) S: Sub-contracting permitted	Levels of control		
Clause	Requirements	Test Method Cl. Ref.	Test Method IS		No of Samples	Frequency	Remarks
3.1	General Characteristics	3.1	Visual examination	R	One	Every four hours	The level of control stipulated under Col. 3 shall be in addition to the in-process controls exercised during the processing of cashews.
3.2	Visual Examination	3.2	-do-	R			
3.3	Freedom from Moulds, Insects, etc	3.3	-do-	R			
3.4	Extraneous Matter	3.4	-do-	R			
3.5	Extraneous Vegetable Matter	4	IS 1797	R	Three	Every control unit	The samples shall be taken at three equal time intervals during the production process.
3.6	Acidity	Annex-A	IS 16117	R	One	Every control unit	Extraction of fat shall be done by using Soxhlet apparatus with petroleum ether as solvent (until the time fat extraction method is specified in the standard)
3.7	Moisture Content	Appendix A	IS 4624	R	One (composite sample)	Every control unit	The composite sample shall be prepared by taking samples at 4 equal time intervals and mixing the same.

3.8	Pesticide residues, heavy metals, aflatoxins, etc,	--	--	S	One	Once in a year	To be tested at a lab approved by FSSAI.
3.9	Grades	Annex A	IS 7750	R	Three	Every control unit	The samples shall be taken at three equal intervals of time during the production process.

Note-1: Levels of control given in column 3 are only recommendatory in nature. The manufacturer may define the control and submit his own levels of control in column 3 with proper justification for approval by BO Head.

Note-2: Levels of control given in column 3 are only recommendatory in nature. The manufacturer may define the control unit/batch/lot and submit his own levels of control in column 3 with proper justification for approval by BO Head.